



Town of Arlington
Department of Health and Human Services
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MEMO

To: Food Establishment Owner/Operator
From: Natasha Waden, Public Health Director
Date: June 22, 2020
RE: Guidelines for Step 2 Phase 2 Re-opening: Indoor Table Service

Governor Baker announced that starting today, Monday, June 22nd, restaurants can provide indoor table service to customers.

Information regarding the mandatory requirements for re-opening indoor dining services can be found on the Reopening Massachusetts website using following links:

<https://www.mass.gov/doc/phase-ii-step-2-restaurant-protocol-summary/download>
<https://www.mass.gov/doc/phase-ii-step-2-restaurant-checklist/download>

The following list highlights some of the specific safety standards for providing indoor dining services.

- There must be at least 6 feet between all tables and any high foot traffic areas, or there must be non-porous barriers of at least 6 feet in height separating tables.
- The size of a party seated at a table cannot exceed 6 people.
- Customers cannot be seated at the bar unless bars are re-configured for table seating and comply with all spacing and other requirements of the COVID-19 safety standards.
- Other amenities and areas not used for food and beverage service (such as dance floors, pool tables, playgrounds, etc.) must be closed or removed to prevent gathering of customers.
- All customer-facing workers must minimize time spent within 6 feet of customers.
- Face coverings are required for all customers and workers at all times, except where an individual is unable to wear a face covering due to medical condition or disability. Customers may also remove face coverings while seated at tables.
- Menus must be one of the following:
 - 1) paper, single-use menus disposed after each use
 - 2) displayed menu (e.g., digital, whiteboard, chalkboard)
 - 3) electronic menus viewed on customers' phones / mobile devices
- Utensils and place settings must be either single-use or sanitized after each use; utensils should be rolled or packaged. Tables should not be pre-set to reduce opportunity for exposure.
- Tables and chairs must be cleaned and sanitized thoroughly between each seating.
- Self-serve, unattended buffets, topping bars, drink stations, etc. must remain closed.

For questions regarding this matter, please contact the Health Department at 781-316-3170.